

As a non Rotuman, Lance Seeto must be congratulated for his boldness and knowledge to pen the **Rotuman Fish Taroro** recipe, in the Fiji Times of 24/11/13. Thus full credit to him.

Though I'm not being pedantic but felt that there are couple of things in the recipe that need correction to make the recipe complete.

Otherwise this special Rotuman dish won't work and taste as good because the taroro preparation is incorrect and *will never be ready for use*, even after 3 or more weeks of waiting. It will certainly become an *altasi* and discarded, as unfit for human consumption.

The taroro (fermented sauce) which is aptly described as *healthy yoghurt*, is *never made from brown coconuts*. For the brown coconut flesh is too hard to ferment.

Brown coconuts are used in Indigenous Fijians *qora* of scrapped, soak coconut (usually of 3-5 days) that exudes a pungent smell of rotten copra but is beautiful to eat with sea weeds.

There are 6 stages of coconut metamorphosis in Rotuman culture:

1. Sul K ae - the coconut sheath.
2. Sua - the newly formed coconuts.
3. Niu V arv ar - green coconuts that sound like an unripe water melon but when cut open, have these tasty soft clear flesh and the shell is visible but the juice is not very sweet.
4. Niu Ma'at - green coconuts that sound like a ripen water melon but when cut open, have these snow white flesh that's tasty too but the juice, is very sweet.
5. Niu Kaskel - the coconut is still green but the shell is brownish black and the juice has a slightly off taste.
6. Niu Ma  - the brown coconut.

It's in the fourth stage, that the green coconut is picked and the taroro is prepared and made.

Also all coconuts have a hole where the shoot will eventual grow from when the brown coconut is planted.

But all coconuts do have sealed holes ranging from 0.5 - 1 cm in circumference and all that's required to make the taroror by letting the juice out, is to pierce the hole.

**Henry Enasio**